

SISMA

FOOD INDUSTRY



PHOSPHORIC ACID-BASED DESCALER

FEATURES AND USE

SISMA is an odourless phosphoric acid-based detergent with sequestering agents, suitable for removing calcareous-organic dirt left from water and starchy substances.

SISMA is suitable as descaler on stainless-steel and aluminium equipment in:

- Beverage and beer industry
- Dairy industries
- Preserves industries
- Food industries
- Milking parlours



METHOD OF USE

Spread the solution on the surfaces or /and equipment, rub, let it act, then rinse.

DILUTION

0,5-5%

PACK SIZE



12kg

Art. code SI12

TECHNICAL DATA

Physical state: liquid

Colour: light blue

Odour: technical

pH: 0,50 +/- 0,50

Density: 1,21 +/- 0,025 Kg/L

COMPOSITION

See safety data sheet. Ingredients compliant with CE Reg. 648/2004

CAUTIONS

See safety data sheet.



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PROFESSIONAL USE